American Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(65.1%)*	80 %	5
Grain	Strzegom Wiedeński	1 kg *(21.7%)*	79 %	10
Grain	Strzegom Pszeniczny	0.4 kg *(8.7%)*	81 %	6
Grain	Bestmaltz - CARAMEL Pils	0.11 kg *(2.4%)*	75 %	5
Grain	Caraaroma	0.1 kg *(2.2%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Whirlpool	Mosaic	20 g	20 min	12 %
Whirlpool	Willamette	20 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	8 g	---